

Amendments to the Specification

Please replace paragraph beginning at page 10, line 17, with the following amended paragraph:

The scacharide-derivatives of α,α -trehalose are not restricted to their origins and processes of the production and those produced by fermentation, enzymatic method and synthetic method can be arbitrarily used. They can be directly produced from starch or starch hydrolyzates by enzymatic methods ~~disclose~~disclosed in Japanese Patent Kokai Nos. 143876/95, 73504/96, and 228980/2000, and Japanese Patent No. 3182679 by the same applicant as the present invention. Further, they can be produced by the steps of hydrolyzing starch to partial hydrolyzates containing specific oligosaccharides such as ~~maltotetraose~~maltotetraose, maltopentaose, maltohexaose, maltoheptaose, etc., by using maltotetraose~~maltotetraose~~-forming enzyme, disclosed in Japanese Patent Kokai No. 143876/95, maltopentaose-forming α -amylase, disclosed in Japanese Patent Kokoku No. 14962/95, and maltohexaose, maltoheptaose-forming amylase, disclosed in Japanese Patent Kokai No. 236478/95, allowing a non-reducing saccharide-forming enzyme, disclosed in Japanese Patent Kokai No. 143876/95 to act on the resulting hydrolyzates. They can be optionally produced by allowing a glycosyl-transferase such

as cyclodextrin glucanotransferase to act on a solution comprising starch or partial starch hydrolyzates and α,α -trehalose. A reaction mixture, obtained by those methods, can be optionally used intact as a solution containing saccharides comprising saccharide-derivatives of α,α -trehalose or used after purifying partially or highly. In addition, those methods can be advantageously used industrially because saccharide-derivatives of α,α -trehalose can be produced efficiently at a lower cost using a starchy substance, an abundant and inexpensive substrate, as a material.